

This variety is a remarkably early one, and its quality is almost invariably excellent. This and the early black rock melon are the best two kinds for forcing under frames." (*Vilmorin.*)

## 2100. CUCUMIS MELO.

## Cantaloupe.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Vanriac." An improved variety of "Preseott fond blanc." "A splendid variety, almost round in shape, very regularly ribbed, with a rough silvery gray skin. The flesh is a deep, rich orange color, of exquisite texture, deliciously flavored, thick, sweet, and melting. It is a vigorous grower and very prolific." (*Vilmorin.*)

## 2101. CUCUMIS MELO.

## Cantaloupe.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Sugar cantaloupe." One of the best for field culture. "Fruit nearly spherical or flattened at the ends, with ribs not very strongly marked, of a uniform silver-gray color. Flesh orange, very thick, sweet, juicy, and perfumed; skin remarkably thin. Fruit 5 or 6 inches in diameter." (*Vilmorin.*)

## 2102. MENTHA.

## Japanese mint.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

A new variety for trial in Michigan.

## 2103. SOLANUM NIGRUM.

## Nightshade.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Isle of France." An improved variety, said to be eaten in hot countries like spinach. "Native of Europe. Annual. A well-known wild plant, generally regarded as a weed, growing most usually near dwelling houses and in cultivated ground. It has an erect branching stem from 1½ to about 2½ feet long, with simple, broad, oval leaves, often wavy at the edges. Flowers white, star-shaped, growing in small axillary clusters and succeeded by round berries, about the size of a pea, of a black or, rarely, amber-yellow color, and filled with a greenish pulp mixed with very small lenticular seeds of a pale yellow color. The kind which is cultivated in the Isle of France under the name of *Brède* does not differ botanically from the common kind, but is more vigorous growing and larger in all its parts. The seed is sown where the plants are to stand, in April, in beds or, preferably, in drills 12 to 14 inches apart. After being thinned out the plants require no further attention, and are quite proof against dry weather. The leaves, however, are more tender and more plentifully produced if the plants are occasionally well watered when they appear to need it." (*Vilmorin.*) The green berries are usually considered to be poisonous.

## 2104. BRASSICA CAMPESTRIS.

## Chinese mustard.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Chinese curled." Eaten like spinach; good for warm countries. This sort may be used for garnishing. An oil is extracted from the seeds in China and India. This is *Sinapis pkinensis* of the gardeners.

## 2105. BRASSICA NAPUS.

## Turnip.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Frenense." "Root entirely sunk in the ground, spindle-shaped, grayish white, wrinkled, with numerous rootlets, narrowing from the neck like a salsify root, 5 or 6 inches long, 1½ inches in diameter at the neck. Flesh white, dry, sugary, and very firm. Leaves small, short, very much divided, dark green, forming a rosette which lies flat on the ground. It succeeds best in rather poor, gravelly soils. It is the most highly esteemed of the dry-fleshed turnips."

## 2106. BRASSICA NAPUS.

## Turnip.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Half-long white forcing." Useful for forcing under glass.